



CATERING YOUR EXPERIENCE


UTAH VALLEY
CONVENTION CENTER


OAK VIEW GROUP

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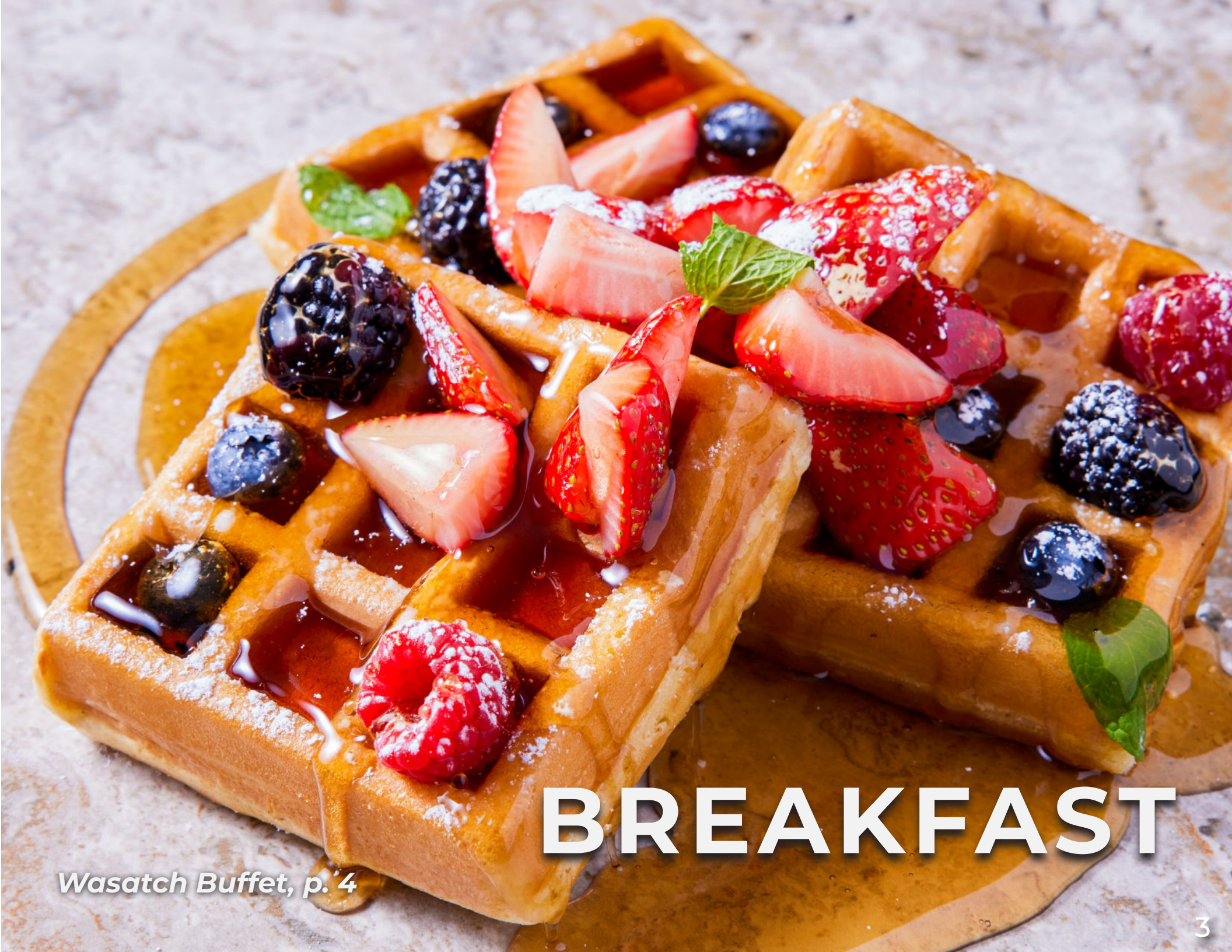
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Please note that while we offer gluten-free items, our kitchen is not a dedicated gluten-free facility and cross-contamination may occur.

All prices subject to change and do not include current taxes (7.45% Sales Tax and 1% Restaurant Tax) or Catering Management Charge (22%). Consumption of raw or undercooked meat products may result in foodborne illness.





BREAKFAST

Wasatch Buffet, p. 4



Bridal Veil Falls Buffet



Y Mountain Buffet

BREAKFAST

Continental

Served with fresh brewed coffee, orange juice, and ice water.
12 guest minimum. Service time of up to 75 minutes.

Hobble Creek

Assorted Mixed Berries ☒
Seasonal Diced Melon ☒
Honey Granola
Vanilla Yogurt ☒

Timpanogos

Assorted Pastries
Assorted Muffins
Assorted Bagels
Cream Cheeses ☒
Seasonal Fresh Fruit

Buffet

Served with fresh brewed coffee, orange juice, and ice water.
30 guest minimum. Service time of up to 75 minutes.

Bridal Veil Falls ☒

Cheese Omelet
Breakfast Potatoes
Seasonal Fresh Fruit
Hickory Smoked Bacon
Link Sausage

Y Mountain

Scrambled Eggs ☒
French Toast
Maple Syrup ☒
Butter ☒
Breakfast Potatoes ☒
Seasonal Fresh Fruit ☒
Vanilla Yogurt ☒
Honey Granola
Hickory Smoked Bacon ☒
Link Sausage ☒

Wasatch

Waffles with Toppings
Strawberry Compote
Assorted Berries
Whipped Cream
Maple Syrup
Butter
Scrambled Eggs ☒
Breakfast Potatoes ☒
Seasonal Fresh Fruit ☒
Link Sausage ☒



BOXED LUNCH

BOXED LUNCH

Service time of up to 75 minutes.

Sandwiches

Includes your choice of pasta salad, potato salad, or whole fruit, gourmet deli chips, Grandma's Cookies for dessert, and soda or bottled water. Served with mustard and mayonnaise packets.

Ham and Provolone 18.50

Sourdough Ciabatta Roll
Honey Ham
Green Leaf Lettuce
Provolone Cheese

Roast Beef and Cheddar 18.50

Sourdough Ciabatta Roll
Lean Roast Beef
Green Leaf Lettuce
Cheddar Cheese

Smoked Turkey and Swiss 18.50

Sourdough Ciabatta Roll
Smoked Turkey
Green Leaf Lettuce
Swiss Cheese

Salads

Includes gourmet deli chips, Grandma's Cookies for dessert, and soda or bottled water.

Chicken Caesar Salad 18.50

Grilled Chicken
Chopped Romaine Lettuce
Parmesan Cheese
Caesar Dressing
Croutons (on the side)

Vegetarian Salad 18.50

Salad Greens
Spinach
Cucumbers
Shredded Carrots
Bell Peppers
Red Onion
Tomatoes
Quinoa
House Dressing





PLATED LUNCH

Beef Short Rib, p. 8



Center Cut Sirloin



Pan-Seared Salmon

PLATED LUNCH

Served with dinner rolls, butter, lemonade, ice water, and your selections of salad, starch, vegetable, and dessert.
12 guest minimum.

For split entrée service, \$2 will be added to the price of each entrée.

Beef Short Rib 🍴

Braised Beef Short Rib
Red Wine Demi Glace

43

Center Cut Sirloin 🍴

Grilled Sirloin Steak

39

Pot Roast 🍴

Slow-roasted Choice Tender Beef
Natural Jus

33

Chicken Mushroom Ragout 🍴

Bone-in Chicken Breast
Mushroom Cream Sauce

33

Chicken Cordon Bleu

Breaded Chicken Breast
Virginia Ham
Swiss Cheese
Dijon Cream Sauce

33

Lemon Rosemary Chicken 🍴

Oven-roasted, Bone-in Chicken Breast
Lemon Rosemary Pan Sauce

33

Herb-Encrusted Pork Loin 🍴

Herb-encrusted Pork Loin
Apricot Demi Glace

28

Pan-Seared Salmon 🍴

Pan-seared Salmon Filet
Lemon Saffron Sauce

39

Salads

Classic Caesar Salad
Romaine Lettuce
Shaved Parmesan
Caesar Dressing
Croutons (on the side)

Garden Salad 🍴

Romaine Lettuce
Cucumbers
Red Onions
Balsamic Vinaigrette

Chopped Green Salad 🍴

Mixed Salad Greens
Cherry Tomatoes
Sweet Corn
Garbanzo Beans
Italian Vinaigrette

Starches 🍴

Herb Wild Rice
Forbidden Rice
Mascarpone Mashed Potatoes
Oven-roasted Bliss Potatoes
Roasted Yams
Whipped Yukon Gold Potatoes

Vegetables 🍴

Braised Carrots
Broccoli, Cauliflower, and Carrots
Sautéed Green Beans
Seasonal Squash
Spaghetti Squash

Desserts

Assorted Cheesecake
Southern Pecan Pie
Apple Pie
Chocolate Torte 🍴
Fruit Cup 🍴



BUFFET LUNCH

Texas BBQ Buffet, p. 10

BUFFET LUNCH

Served with lemonade and ice water. 30 guest minimum.
Service time of up to 75 minutes.

Italian	31.95	Mexican Fiesta	29.95	Texas BBQ	29.95
Chopped Romaine Salad ☒		Mixed Green Salad ☒		Mixed Green Salad ☒	
Shaved Parmesan		Mixed Salad Greens		Mixed Salad Greens	
Zesty Croutons (on the side)		Tomatoes		Tomatoes	
House Dressing ☒		Cucumbers		Cucumbers	
Beef-and-Sausage Lasagna		Salsa Ranch Dressing ☒		House Dressing ☒	
Chicken Marsala ☒		Chicken Enchiladas ☒		Cornbread	
Rosemary Carrots ☒		Green Chile Sauce		Butter ☒	
Herb Rice ☒		Chicken Fajitas		Barbecue Roasted Chicken ☒	
Garlic Bread Sticks		Peppers		Beef Brisket ☒	
Berry Cheesecake		Onions		Roasted Red Potatoes ☒	
		Flour Tortillas		Buttered Corn ☒	
		Spanish Rice ☒		Apple Pie	
		Black Beans ☒			
		Fiesta Corn ☒			
		Sour Cream ☒			
		Salsa ☒			
		Shredded Cheese ☒			
		Cinnamon and Sugar Churros			



CREATE YOUR OWN LUNCH BUFFET

34.95



Customize your buffet to the culinary taste of your group. Served with dinner rolls, butter, lemonade, ice water, and your selections of salad, starch, vegetable, and dessert. 30 Guest minimum. Service time of up to 75 minutes.

Entrees (select one)

Pot Roast ☒
Chicken Mushroom Ragout ☒
Chicken Cordon Bleu
Herb-encrusted Pork Loin ☒
Lemon Rosemary Chicken ☒
Pan-seared Salmon ☒

Salads (select one) ☒

Chopped Green Salad
Mixed Salad Greens
Cherry Tomatoes
Sweet Corn
Garbanzo Beans
Italian Vinaigrette

Starches (select one) ☒

Herb Wild Rice
Forbidden Rice
Mascarpone Mashed Potatoes
Oven-roasted Bliss Potatoes
Mashed Yams
Whipped Yukon Gold Potatoes

Vegetables (select one) ☒

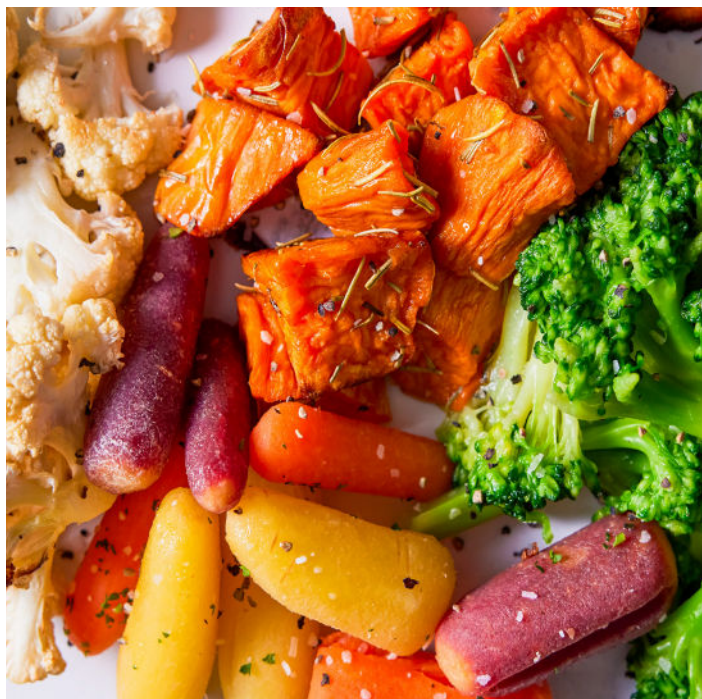
Braised Carrots
Broccoli, Cauliflower, and Carrots
Sautéed Green Beans
Seasonal Squash
Spaghetti Squash

Classic Caesar Salad
Romaine Lettuce
Shaved Parmesan
Caesar Dressing
Croutons (on the side)

Garden Salad ☒
Romaine Lettuce
Cucumbers
Red Onions
Balsamic Vinaigrette

Desserts

Assorted Cheesecake
Southern Pecan Pie
Apple Pie
Chocolate Torte ☒
Fruit Cup ☒





PLATED DINNER

Petite Tender Filet Chimichurri, p. 13

PLATED DINNER

*Served with dinner rolls, butter, lemonade, ice water, and your selections of salad, starch, vegetable, and dessert.
12 guest minimum.*

For split entrée service, \$2 will be added to the price of each entrée.

Beef Short Rib ☒

Braised Beef Short Rib
Red Wine Demi Glace

47

Center Cut Beef Sirloin ☒

Grilled Top Sirloin Baseball Steak
Herb Maître d'Hôtel Butter
Bordelaise Demi Glace

47

Petite Tender Filet Chimichurri ☒ **36**

Petite Tender Filet
Chef's Original Chimichurri

Chicken Cordon Bleu

Breaded Chicken Breast
Virginia Ham
Swiss Cheese
Dijon Cream Sauce

35

Chicken Marsala ☒

Oven-roasted Bone-in Chicken Breast
Marsala Mushroom Sauce

35

Lemon Rosemary Chicken ☒

Oven-roasted Bone-in Chicken Breast
Lemon Rosemary Pan Sauce

35

Herb-Encrusted Pork Loin ☒

Herb-encrusted Pork Loin
Apricot Demi Glace

32

Pan-Seared Salmon ☒

Pan-seared Salmon Filet
Lemon Saffron Sauce

43



Vegetarian Entrees

Stuffed Bell Pepper ☯ 31

Steamed Bell Pepper
Moroccan Spiced Vegetable Confetti Quinoa
Rice Pilaf
Red Pepper Sauce

Stuffed Portobello Mushroom ☯ 31

Marinated Portobello Mushroom
Sautéed Garden Vegetables
Mozzarella Cheese
Red Pepper Sauce

Eggplant Parmesan 31

Pan-fried Eggplant
San Marinara Sauce
Mozzarella Cheese
Parmigiano-Reggiano Cheese



Stuffed Portobello Mushroom

Options

Salads

Chopped Green Salad ☯	Garden Salad ☯
Mixed Salad Greens	Romaine Lettuce
Cherry Tomatoes	Cucumbers
Sweet Corn	Red Onions
Garbanzo Beans	Balsamic
Italian Vinaigrette	Vinaigrette

Classic Caesar Salad
Romaine Lettuce
Shaved Parmesan
Caesar Dressing
Croutons (on the side)

Starches ☯

Herb Wild Rice
Forbidden Rice
Mascarpone Mashed Potatoes
Oven-roasted Bliss Potatoes
Mashed Yams
Whipped Yukon Gold Potatoes

Vegetables ☯

Braised Carrots
Broccoli, Cauliflower, and Carrots
Sautéed Green Beans
Seasonal Squash
Spaghetti Squash

Desserts

Chocolate Layer Cake
New York Cheesecake
Raspberry Cheesecake
Chocolate Bundt Lava Cake
Italian Lemon Cake
Tiramisu Cake
Chocolate Torte ☯



BUFFET DINNER

BUFFET DINNER

Served with lemonade and ice water. 30 guest minimum. Service time of up to 75 minutes.

Mexican Fiesta

38.95

Chopped Salad 🍴
Mixed Salad Greens
Tomatoes
Cucumber
Red Onion
Corn
Black Beans
Creamy Avocado Tomatillo Dressing 🍴
Cilantro Lime Chicken 🍴
Jalapeño Cream Sauce
Grilled Steak Fajitas
Flour Tortillas
Peppers
Onions
Spanish Rice 🍴
Black Beans 🍴
Fiesta Corn 🍴
Sour Cream 🍴
Pico de Gallo 🍴
Guacamole 🍴
Salsa 🍴
Shredded Cheese 🍴
Tortilla Chips 🍴
Mango Cheesecake

All American

38.95

Garden Salad 🍴
Cucumbers
Red Onion
Tomatoes
House Dressing 🍴
Barbecue Chicken 🍴
Old-fashioned Pot Roast 🍴
Herb-braised Carrots 🍴
Whipped Yukon Potatoes 🍴
Dinner Rolls
Butter 🍴
Apple Pie

Taste of Rome

36.95

Chopped Romaine Salad 🍴
Shaved Parmesan 🍴
Zesty Croutons
House Dressing 🍴
Beef-and-Sausage Lasagna
Chicken Marsala 🍴
Broccoli, Cauliflower, and Carrots 🍴
Herb Rice 🍴
Garlic Bread Sticks
Raspberry Cheesecake



CREATE YOUR OWN DINNER BUFFET

40.95

Customize your buffet to the culinary taste of your group. Served with dinner rolls, butter, lemonade, ice water, and your selections of salad, starch, vegetable, and dessert. 30 guest minimum. Service time of up to one and a half hours.

Entrees (select one) 🍴

Pot Roast
Chicken Marsala
Chicken Cordon Bleu
Herb-Encrusted Pork Loin
Lemon Rosemary Chicken
Pan-Seared Salmon

Salads (select one)

Chopped Green Salad 🍴
Mixed Salad Greens
Cherry Tomatoes
Sweet Corn
Garbanzo Beans
Italian Vinaigrette

Classic Caesar Salad
Romaine Lettuce
Shaved Parmesan
Caesar Dressing
Croutons (on the side)

Garden Salad 🍴
Romaine Lettuce
Cucumbers
Red Onions
House Vinaigrette

Starches (select one) 🍴

Herb Wild Rice
Forbidden Rice
Mascarpone Mashed Potatoes
Oven-roasted Bliss Potatoes
Roasted Yams
Whipped Yukon Gold Potatoes

Vegetables (select one) 🍴

Braised Carrots
Broccoli, Cauliflower, and Carrots
Sautéed Green Beans
Seasonal Squash
Spaghetti Squash

Desserts (select one)

Chocolate Layer Cake
New York Cheesecake
Raspberry Cheesecake
Chocolate Bundt Lava Cake
Italian Lemon Cake
Tiramisu Cake
Chocolate Torte 🍴



Chicken Cordon Bleu



BREAK SERVICE



Assorted Muffins



Whole Fruit

BREAKS

Pricing per person. Service time of up to 75 minutes.

Candy Store ☒

13.50

Plain M&M's
Peanut M&M's
Skittles
Reese Pieces
Mike and Ikes

Donut Bar

13.50

Assorted Gourmet Donuts
Served with Coffee and your choice of
White Milk or Chocolate Milk.

Healthy Choice

10.50

Whole Fruit ☒
Granola Bars
Veggie Cups with Ranch Dressing ☒
Yogurt Cups ☒
Trail Mix ☒

Ice Cream Bar Break

6.50

Häagen-Dazs Almond Coated Ice Cream
Bars ☒
Waffle Nut Ice Cream Cones
Fat Boy Ice Cream Sandwiches

Nacho Bar ☒

9.50

Corn Tortilla Chips
Nacho Cheese
Chili
Salsa
Sour Cream
Sliced Jalapenos
Guacamole (add for \$2 per person)

Sweet & Salty

8.50

Crisp Rice Cereal Treats ☒
Assorted Grandma's Cookies
Assorted Potato Chips
Pretzels
Cracker Jacks ☒
Candy Bars ☒

À LA CARTE ITEMS

Pricing per dozen. Service time of up to one and a half hours.

Assorted Bags of Chips and Pretzels	22	Crisp Rice Cereal Treats ☒	42
Assorted Danish	32	Fudge Brownies	40
Assorted Gourmet Donuts	45	Granola Bars	25
Assorted Muffins	32	Ice Cream Bars ☒	48
Assorted Yogurt Cups ☒	32	Jumbo Chocolate Chip Cookies	30
Assorted Snack Packages	40	Lemon Bars	44
Assorted Candy Bars ☒	30	Popcorn Machine ☒	20
Bagels and Cream Cheese	45	Whole Fruit ☒	21
Cinnamon Rolls	45		



HORS D'OEUVRES

Bruschetta, p. 21



HORS D'OEUVRES

À LA CARTE BEVERAGES

Pricing per dozen. Service time of up to 75 minutes..

Antipasto Skewers ☒	30
BBQ Meatballs	23
Bordelaise Meatballs	23
Bruschetta	18
Cheese Tray ☒	25
Chicken Satay ☒	42
Chilled Shrimp ☒	35
Coconut Shrimp	35
Fruit Kabobs ☒	30
Fruit Tray ☒	30
Kalbi Baby Back Ribs ☒	40
Pineapple Tree and 200 Skewers ☒	400
Pork Pot Stickers	23
Southwest Egg Rolls	55
Steak Satay ☒	46
Tandoori Chicken ☒	39
Thai Spring Rolls	27
Turkey Pinwheels	30
Veggie Pinwheels	20
Veggie Tray ☒	20

Pricing per person.

Bottled Water	3
Sparkling Water	4
Table Water Service	2
Milk	2
Assorted 12 oz. Sodas*	3
Energy Drinks	5
Sport Drinks	4
Bottled Juice	4
Hot Tea (packets)	3
Hot Chocolate (packets)	3

Pricing per gallon

Hot Chocolate	36
Coffee	36
Ice Water	10
Infused Water	18
Orange Juice	42
Apple Juice	35
Cranberry Juice	32
Lemonade	32

**Soda assortments may include:*

Pepsi	Mountain Dew Zero
Pepsi Zero	Lemonade
Dr. Pepper	7 Up
Dr. Pepper Zero	A&W Root Beer
Mountain Dew	

For a specific assortment for your event, consult your event manager a minimum 10 days prior to your event.



BAR SERVICE

ALCOHOLIC BEVERAGES

Domestic Beer

Budweiser
Bud Light

5

Imported Beer and Microbrews

Heineken
Uinta Cutthroat Pale Ale
Uinta Golden Spike Hefeweizen
Uinta Pack It Out IPA

6

White Wine

Kendall Jackson Chardonnay
Barefoot White Zinfandel

9

Red Wine

J. Lohr Seven Oaks Cabernet
Clos do Bois Merlot

9

Spirits

Absolut Vodka
Cuervo Silver Tequila
Tanqueray Gin
Captain Morgan White Rum
Jack Daniel's Tennessee Whiskey
Crown Royal Canadian Whiskey
Johnnie Walker Red Label Scotch

9

Hosted or Non-Hosted Bar

There is a \$300 fee for each bar requested. This includes: 3 hours of service time, 1 bartender, and 1 security attendant. Additional service time is \$75 per additional hour, which will include 1 bartender and 1 security attendant for the additional hour.

For each additional bar, the cost is \$200 and includes 3 hours of service time and 1 bartender. An additional security attendant may be required depending on attendance and number and location of bars. Additional service time is \$50 per additional hour.

Hosted bars are charged by consumption. For non-hosted bars, guests pay for their own drinks.



Assorted Red & White Wines

All alcoholic beverages will be assessed an 8.45% sales and restaurant tax.



All Food and Beverage and Audio Visual services are subject to a 22% Management Charge. The entirety of this Management Charge is the sole property of the venue owner/operator and is used to cover that party's costs and expenses in connection with the administration of the event (excluding employee tips, gratuities, and wages).

The Management Charge is not a tip or gratuity, nor is it purported to be a tip or gratuity for any employee who provides service to guests (e.g., wait staff employee, service employee, service bartender, and the like), and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.



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